

**FLAVORED DOUGH SYSTEM**

PAJ 01-01-02 02027903 JP NDN- 043-0236-6346-4

**INVENTOR(S)-** FIAMMOI, MICHELE; STRONATI, RAFFAELE; HUSCROFT, SIMON CHRISTOPHER

**PATENT APPLICATION NUMBER-** 2001172353

**DATE FILED-** 2001-06-07

**PUBLICATION NUMBER-** 02027903 JP

**DOCUMENT TYPE-** A

**PUBLICATION DATE-** 2002-01-29

**PATENT PRIORITY INFO-** 2000 00202026, 2000-06-07, EPO; 2000 00202351, 2000-07-04, EPO

**INTERNATIONAL PATENT CLASS-** A21D00200; A21D01300

**APPLICANT(S)-** UNILEVER NV

**PUBLICATION COUNTRY-** Japan

**PROBLEM TO BE SOLVED:** To obtain a seasoned dough system from which a flavor component does not volatilize during baking bread and is able to impart sufficient filling of the flavor when the bread is chewed.

**SOLUTION:** This invention relates to a dough system containing at least wheat flour, water, a leaven and a bread modifier and a bake-formed dough system and, further, a dough system containing an encapsulated amphipathic flavor and a method for producing those dough systems. This dough system contains 0.01-10 wt.% of an encapsulated amphipathic flavor and has (less than) 2 mm size. The flavor includes microcapsules having a hydrogel shell and an oil core. The amphipathic flavor is selected from the flavor group comprising a bread flavor, an olive oil flavor, a butter flavor, a lard flavor, a yeast flavor and a soured flavor

**COPYRIGHT:** (C)2002,JPO